

# Turmeric-Pickled Deviled Eggs

## Ingredients:

- 2 cups water
- 1 cup apple cider vinegar
- 2 Tbs ground turmeric
- 2 tsp. salt, divided
- 8 to 12 boiled eggs, peeled
- 3/4 tsp. curry powder
- 1/4 tsp. cumin or garam masala
- 1/4 cup mayonnaise
- 3 Tbs sour cream
- 1 Tbs yellow mustard
- 2 Tbs fresh chopped chives, divided

Combine 2 cups water, vinegar, turmeric, and 1 teaspoon of salt in a bowl or large jar. Add eggs and chill 4 to 8 hours (or overnight). The longer you leave the eggs marinating in the brine, the more vibrant the color gets. Drain eggs and pat dry.

Heat a small skillet over medium heat. Add curry powder and cumin or garam masala (which is what I used), stirring constantly until fragrant; about one minute. Cool.

Cut eggs in half cross-wise and carefully remove yolks. Place yolks in a mini food processor. Cut a sliver off each rounded bottom of egg white (so eggs will sit flat). Add mayo, sour cream, mustard, and remaining 1 teaspoon salt to the food processor. Pulse until smooth. Add 1 1/2 tablespoons of the chives to the processor and pulse until combined. Divide filling evenly among egg whites and top with additional chives. Enjoy!

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***""Every new day is a chance to change your life." - Anonymous***